

12 LINAJES

GRAN VINO DE RUEDA

GRAPE VARIETY: 100% Verdejo - DO. Rueda

VINEYARD: By the time of the next vintage, the vineyard in Moraleja de Coca (province of Segovia) will be organically certified. The vines were planted 200 years ago in two small plots (*majuelos*) of 1 and 2 hectares with yields of between 1,500 and 2,000 Kg per hectare.

GEOLOGY AND SOIL: Sandy soil with seams of slate. The soil is organically very poor which forces the best from the vines in extreme climatic conditions.

The 12 Linajes Gran Vino de Rueda vines are ungrafted rootstock planted at an altitude of 900 metres above sea level.

HARVEST: The grapes are harvested at night and protected with dry ice until they are inside the winery.

As far as weather is concerned, this vintage can be characterised as:

- A favourable year, with the weather helping the vines during their winter rest period and subsequent vegetative cycle. A wet spring caused some disease in the plant and root slippage, which led to some losses at harvest time. But for the rest of the time the weather was favourable which helped ensure the proper ripening of the grapes.
- The grapes ripened when expected, neither too early nor too late, with a warm harvest but without excessively hot temperatures.

Harvest during the last week of September.

VINIFICATION: The Verdejo grapes are kept chilled from the vineyard to the winery, where they are pressed and the must then sits on its gross lees for 3-day at 6°C.

Racked off and fermented at low temperature, the wine then undergoes *batonnage* on its fine lees for 7 months before being aged in French oak for 8 months. It is then blended and bottled.

The wine undergoes further bottle ageing in the winery until the winemaking team considers it has reached the optimal momento for comercial release. The result is a wine with a long finish, ideal for laying down to drink later as time in the bottle will enable it to gain even more body and structure.

TASTING NOTES: Brilliant, luminous yellow with touches of green. Deep aromatic intensity with very expressive fruit. Floral aromas and acacia with citric and mineral notes, with a very pleasing palate and a long-lasting finish.

SERVING TEMPERATURE: 5 - 8 °C.

NUMBER OF BOTTLES: 3,997 bottles of 75 cl.

